

# New Years Eve

## At Chime

### To Start

Partridge, pear and sloe gin pate - house chutney, toast and farm butter.

Baked Camembert - studded with rosemary & garlic, served with house chutney and coburg. (V)

Oriental duck stack - spring roll pastry, crispy duck, plum sauce and cucumber ribbons.

Seafood trio - langoustine, smoked cod & monkfish - lemon aioli & red pesto dressing.

### To Follow

Fillet steak - dauphinoise potatoes, tenderstem broccoli, butter glazed carrots & red wine jus.

£5.00pp supplement

Pan roasted sea-bass - salt & pepper queen scallops, oriental vegetables and stir fried egg noodles.

Rack of lamb - noisette potatoes, roasted celeriac, baby turnips & roasted shallot vinaigrette.

Venison haunch - celeriac & potato gratin - roasted butternut squash & black forest jus.

Open ravioli - with wild mushrooms, parmesan and truffle oil. (V)

### To Finish

Selection of cheese - crackers, grapes, celery, house chutney and farm butter.

Chocolate orange fondant - confit orange peel and amaretto ice cream.

Frozen white chocolate and pistachio parfait.

Bakewell brûlée - fresh raspberries and toasted almonds

First Sitting 5pm - 7.15pm (2 hours per booking) - £35.00pp

Second sitting 7.30pm - 9.15pm (table for entire evening) -£55.00pp- Live music from  
9.30pm

Pre order & deposit required - all bills to be settled by 11.30pm - Bar open until  
02.00am

To book call 01606 872158